

## ABSTRACT

It is intended to provide a procedure for, in the fractionation of vegetable butter, transesterified fat or oil, isomerized hydrogenated fat or oil, etc. without the use of solvents, obtaining high-concentration component G2U (defined below) by concentrating operation through reduction of the amount of liquid component residue in crystal portion. There is provided a method of dry fractionation of fat or oil characterized in that fat or oil (A) containing components G2U and GU2 is fractionated through crystallization/solid-liquid separation into crystal fraction of concentrated G2U (AF) and liquid fraction of concentrated GU2 (AL), subsequently this crystal fraction (AF) is mixed with liquid G2U-containing fat or oil (B) whose GU2 concentration is lower than that of the liquid fraction (AL) and thereafter the mixture is separated into crystal fraction (BF) and liquid fraction (BL). Provided that G represents a saturated or trans acid form fatty acid residue; U a cis form unsaturated fatty acid residue; and G2U a triglyceride of G2-residue and U1-residue bonded together.